

Patent Assignee: TAIYO KAGAKU KK (TAIC )

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 10042801	A	19980217	JP 96220653	A	19960801	A23L-001/035	199817 B

Priority Applications (No Type Date): JP 96220653 A 19960801

Patent Details:

Patent	Kind	Lan	Pg	Filing Notes	Application	Patent
JP 10042801	A		5			

Abstract (Basic): JP 10042801 A

The food consists of a polyglycerine mono fatty acid ester whose content rate is more than 70%. Food grade emulsifier or food grade stabiliser is added to the ester. One ester among fatty acid ester of sorbitan, cane sugar, propylene-glycol and glycerine organic acid is chosen.

ADVANTAGE - Prevents oil layer separation and sedimentation.  
Enables to obtain stable quality food.

Dwg. 0/0

Derwent Class: D13

International Patent Class (Main): A23L-001/035

International Patent Class (Additional): A23B-005/08; A23C-011/04;

A23G-001/00; A23J-007/00; A23L-001/19; A23L-001/22; A23L-001/24;

A23L-001/32; A23L-001/39; A23L-002/00; B01F-017/36; B01F-017/56;

C12G-003/04